



QĪN

# EXECUTIVE LUNCH SET

## STARTER

**Q̄IN'S SLAW**  
*Fresh Greens, Peanuts, Citrus,  
Torch Ginger Plum Dressing*

OR

**POTATO LEEK SOUP**  
*Velouté, Parma Chip*

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## ENTRÉE

**DUCK CONFIT** OR  
*Yam Purée,  
Seasonal Vegetables,  
Maple Jus*

**MULLOWAY** OR  
*Vodka-battered Australian Mulloway,  
Mushy Mint Peas,  
Homemade Tartar Sauce*

**PRAWN LINGUINE**  
*Grilled Prawn,  
Pineapple,  
Prawn Paste*

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## DESSERT

**COCONUT**  
*Panna Cotta,  
Brown Sugar Peanut Streusel,  
Citrus Scent, Gula Apong*

OR

**APPLE "TART"**  
*Caramelised Apple,  
Tahitian Vanilla Cream Cheese,  
Mille-feuille*

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**\$35++**  
for two courses of choice

**\$45++**  
for three courses

- Menus and prices are subject to change.
- Not valid in conjunction with other promotions, discounts, vouchers, e-vouchers, membership and privileges.
- All prices are subject to 10% service charge and prevailing government taxes.

# NATIONAL DAY SET MENU

Available from 1 - 14 August 2022

## TRIO OF APPETISERS

*Chilli Crab Crostini, Truffle Thunderclap Roti Prata, Curry-age*

## BUTTERNUT SOUP

*Maple Glazed Butternut, Curry Perfume*

## ASSAM

*Grilled Australian Mulloway in Banana Leaf,  
Pickled Daikon, Jasmine Rice with Hae Bee Hiam Furikake*

OR

## FIVE-SPICE BRAISED IBERICO PORK BELLY

*Yam Purée, Braising Jus, Grilled Seasonal Vegetables*

## MATCHA TART

*Green Tea Ganache, Adzuki Bean Paste, Madagascar Vanilla Ice-cream*

**\$98++ per person**  
**(Individual Portion)**

*\*Includes one complimentary glass of The Dragon cocktail*

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## BOOZE BITES

### CHICHARRONES

Pork Skin Cracker with Sichuan Spice

10

### CURRY-AGE

Chicken Karaage, QĪN's Curry Spice

10

### HAR CHEONG WING

Fried Fermented Prawn-paste  
Chicken Wing. Served with Calamansi

10

### LAPCHEONG POTATO

Potato and Chinese Sausage  
Casserole with Scallions

8



### QĪN'S CHIPS

Garlic Chilli Aioli

10

### THUNDERCLAP ROTI PRATA

CHOICE OF ① Original

② 'Mala'

CHOICE OF ① Black Garlic Emulsion

② Truffle, Eggs Mimosa

10

12

## SMALL BEGINNINGS



### SIPHON MUSHROOM TEA

Seasonal Mushroom, Free-range Egg Custard  
Good for 3-4 persons

58

### CEVICHE

Hamachi, Cold-pressed Japanese Sesame Oil, Perilla Plum Gel, Sliced Red Shallots,  
Crispy Rice, Calamansi, Fresh Herbs  
Only available during dinner

23

### X.O. HAMACHI

Collar, X.O. Butter, Sakura Hae Bee  
Only available during dinner

24



### CHILLI CRAB CROSTINI

Pomelo, Avocado, Herbs

20



### QĪN'S SLAW

Fresh Greens, Peanuts, Citrus, Torch Ginger Plum Dressing  
Add Ceviche: +20

14



### BROCCOLINI

Garlic, Garlic, Garlic

16



## THE APPETITE GROWS

	<b>SPATCHCOCK</b> <i>Corn-fed French Chicken, Rice Cake, Fermented Chilli Aioli, Shoyu Jus</i>	28
	<b>HALIBUT</b> <i>Scottish Halibut, Caviar, Shoyu Beurre Blanc, Rice Lees, Semi-dried Tomato, Seasonal Asparagus, Chlorophyll Oil</i>	48
	<b>KUROBUTA</b> <i>Kurobuta Pork Rack (400g), Asian Salsa, Seasonal Vegetables, Garlic Pommery Mustard Sauce</i>	48
	<b>SHORT RIB</b> <i>36 Hours Sous Vide 100% Angus Short Rib (400g) grilled over binchōtan, Satay Espuma, Sambal Matah</i>	78

## YOU JUST CAN'T GET ENOUGH

	<b>'SANG MEIN'</b> <i>Tiger Prawn, Crustacean Oil, Truffle Scent, in Casserole</i>	48
	<b>THE KING'S BEEF</b> <i>Homemade Beef Rendang, Spaghetti, Crushed Cherry Tomatoes, Garlic, Kaffir</i>	28
	<b>LAKSA MODERNÈ</b> <i>Scottish Bamboo Clam, Capellini, Laksa Emulsion</i> <i>Only available during dinner</i>	40
	<b>CANTON CRISP</b> <i>Beef Brisket braised in Pickled Cream, Crispy Vermicelli</i>	48
	<b>SOUR AND SPICY "POT AU FEU"</b> <i>Symphony of Seasonal Vegetables, Vermicelli, Saffron</i>	26
	<b>'NOCHICKEN'</b> <i>Eryngii, Seasonal Mushroom, Brussel Sprout</i> <i>Only available during dinner</i>	28

## SWEET SERENADE

### PINEAPPLE TART

10

*MD2 Pineapple, Pineapple Jam, Passionfruit Curd, Parmesan, Coconut*

### HOT AND COLD "ORH NEE"

8

*Osmanthus-infused Mashed Yam, Aerated Pumpkin Sponge, Fried Crispy Shallots,  
Warm Taro Soy Milk  
Only available during dinner*

### MUAH CHEE

8

*Chewy, Soft, Mochi, Gula Apong, Crunchy, Peanut, Sesame*



### PHRAYA RUM STICKY DATE PUDDING

12

*Medjool Dates, Gula Apong Butterscotch, Madagascar Vanilla Ice-cream,  
Peanut Streusel, Orange Perfume*

